



## Grilled Naan Flatbread with Smoked Salmon, Crème Fraiche and Radishes

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*Makes 8 portions*

### **Ingredients:**

2 each	Naan Bread "Shells"
4 oz.	Crème Fraiche
6 oz.	Smoked Salmon – thin slices
1 Tbsp.	Capers - drained
4 each	Radishes – sliced very thin
1 Tbsp.	Fresh Dill – sprigs
½ tbsp.	Fresh Chives – snipped
To Taste	Sea Salt
To Taste	Black Pepper

### **Directions:**

Prepare all ingredients as detailed above.

Heat the grill.

Over medium heat, grill the Naan until slightly crisp – remove from grill

Spread the crème fraiche on the Naan, then top with smoked salmon. Capers, radishes herbs and finish with the salt and pepper.

Cut each Naan into 4 equal pieces

Serve with Lemon Wedges

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